



FUNCTIONS
AT BLOOM

Toast to years past and to those to come, feast with those you hold closest and celebrate your special moment amongst the gums and gardens of Bloom.

Bloom's garden and pavilion space enjoys a beautiful vista over the Karrawirra Parri river and plenty of shade under our gum trees.

Our light filled pavilion is the perfect space for an intimate shared feast or large stand up affair.

Catering up to 150 guests seated or 250 guests standing, the private hire of Bloom gives you exclusive access to our space any day or night of the week.

*Please note food and beverage selections are subject to availability and seasonal changes. Prices are valid to 30 June 2025.



BLOOM'S GARDEN & PAVILION

This booklet contains a variety of package options to inspire you for your special day.

We pride ourselves on providing custom menus and tailoring our experiences to suit your tastes and style so please enquire about what you're looking for.

We cater for all the moments in life worth cherishing, from birth to business wins, birthday bashes to bloomin' brilliant parties. We hope to be the ones who can bring your event to reality.

A bit more about our venue...

CATERS FOR UP TO 150 GUESTS SEATED
UNDER COVER OR 250 GUESTS STANDING

—◆—
EXCLUSIVE USE OF OUR GARDEN AND
PAVILION
—◆—

MINIMUM FOOD & DRINK SPEND:

PEAK SEASON (1 October to 30 April)

Monday – Thursday	\$8K
Friday	\$12K
Saturday	\$18K
Sunday	\$12K

OFF PEAK SEASON (1 May to 30 September)

Monday – Thursday	\$4K
Friday	\$6K
Saturday	\$8K
Sunday	\$6K





RISE & SHINE MIDWEEK BREAKFAST

A BREAKFAST PACKAGE
DESIGNED TO SUIT
YOUR NEXT CORPORATE
GATHERING OR EARLY
MORNING EVENT

Suitable for up to 80 guests.

Available Monday to Friday

Maximum 3 hour booking

Bookings available to start
from 7am - 10am

included...

Seated long table feast

A continental style breakfast
served over one long course
including a selection of smaller
and larger dishes

Self serve drink station -
topped up by staff during the
function

Exclusive hire of Bloom's
garden and pavilion

Chairs and tables, crockery,
cutlery and napkins

Venue set-up and Functions
manager to assist with event
agenda on the day

MENU

Our shared style breakfast is staggered out over one longer course and includes a number of smaller & larger plates with a focus on seasonal SA produce, taking inspiration from some of our classic Bloom dishes.

The menu will feature a number of smaller continental style plates including cured meats, artisan cheeses & jammy eggs through to larger more substantial options like our sourdough crumpets with whipped honey butter & croissants with prosciutto, stracciatella & tomato jam.

All we need is your groups dietaries and we'll take care of the rest, creating a unique shared breakfast experience that can easily be enjoyed over a warm cup of batch brew coffee.

SELF SERVE COFFEE, TEA & JUICE STATION

self serve drink station - topped up by staff during the function

1645 batched coffee

Black tea

Herbal tea

Orange juice

Still & sparkling water

Fancy a Bellini?

Add a Bellini on arrival
for just \$15pp

Add an hour of
Bellini's for just \$25pp

\$85^{PP}

Shared style breakfast with
a self serve coffee, tea &
juice station



LAI D BACK MIDWEEK LUNCH

A LUNCH TIME PACKAGE
DESIGNED TO SUIT YOUR
NEXT CORPORATE
GATHERING OR DAYTIME
EVENT

Suitable for up to 80 guests.

Available Monday to Friday

Maximum 3 hour booking

Bookings available to start from
11am - 1pm

included...

Seated long table feast

The Chef's selection of shared
plates served over one long
course

2 hr standard drink package

Exclusive hire of Bloom's
garden and pavilion

Chairs and tables, crockery,
cutlery and napkins

Venue set-up and Functions
manager to assist with event
agenda on the day

MENU

Lunch includes a mouth-watering selection of chef's favourite shared plates served over one long course. Our menu is updated seasonally, speak to our team to get the current menu.

Sample menu

Prosciutto di San Daniele (gf, df)

Warm Masabbah chickpeas, tomato jam, tahini, dill

Flatbread from the fire, chicken skin butter

Spencer Gulf king Prawns, fermented chilli butter (gf)

Southern Ranges beef rib, french onion, chervil (df, gf)

Half BBQ chicken, peri peri sauce, greek yoghurt, piparra chilli pepper (gf)

Chopped broccoli freekah, hazelnut, mint, horseradish vinaigrette (ve)

Roasted Potatoes, dill aioli (replacing mashed potato)

Leafy Greens, aged white balsamic (ve, gf)

2 HOUR DRINKS PACKAGE

Fizz

Winwood Garden Brut Sparkling

White

Dead Man Walking Riesling,
2023, Clare Valley

Rose

Murdoch Hill Rose
Adelaide Hills 2021

Red

Whistler Atypical Shiraz
Barossa 2022

Beer & Cider

Bowden Brewing Session Ale

Bloom Draught

Adelaide Hills Apple Cider

Non-alcoholic

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft drinks

\$150^{PP}

Chef's selection of
shared plates & a 2 hour
drink package



THE GATHER & GRAZE

CELEBRATE ANOTHER LAP AROUND THE SUN, OR A YEAR WELL SPENT IN OUR GARDEN & PAVILION

Suitable for up to 250 guests.

included...

Grazing board for all to feast upon

4 hour drinks package

Dietaries catered for

Exclusive hire of Bloom's garden and pavilion

High bar tables and stools for up to 20 guests

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and Functions Manager to assist with agenda at the event

Get the party started with an epic grazing board and 4 hours of fizz, wine and beer for all to enjoy.

GRAZING TABLE

Our grazing board is a delicious spread of South Australian produce, seasonally sourced and beautifully presented as a centrepiece for your function. It includes;

Selection of locally sourced cheeses paired with dried fruits, pickles, seeds and nuts and olives.

Selection of small goods, dips and vegetables.

House dark rye crackers, poppy seed crackers and sourdough crostini

Fresh seasonal fruits and sweet cookies

more food...

Want a little more nosh for your get-together?

Add on 3 canapés for \$35pp or late night fries for \$7pp.

4 HOUR DRINKS PACKAGE

Fizz

Winwood Garden Brut Sparkling

White

Dead Man Walking Riesling, 2023, Clare Valley

Rose

Murdoch Hill Rose
Adelaide Hills 2021

Red

Whistler Atypical Shiraz
Barossa 2022

Beer & Cider

Bowden Brewing Session Ale

Bloom Draught

Adelaide Hills Apple Cider

Bowden Brewing YEET Juice, Hard Lemonade

Non-alcoholic

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alcoholic Cider

Soft drinks

Bloom's specialty tea and 1645 coffee available on request at the end of the night.

spritz anyone?

Kick off your night by offering a Strawberry & Yuzu Spritz on arrival for just \$15pp.

\$115^{PP}

Grazing board for all to enjoy and a 4 hour drinks package



A PARTY LIKE NO OTHER

THROW TRADITION TO THE WIND AND SPEND YOUR NIGHT MINGLING, DINING, DRINKING & DANCING.

Suitable for up to 250 guests.

included...

Roaming canapés

4 hour drinks package

Dietaries catered for

Exclusive hire of Bloom's garden and pavilion

High bar tables and stools for up to 20 guests

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and Functions Manager to assist with event agenda on the day

Select from 5, 7 or 9 canapes and enjoy a 4 hour drinks package of curated wines and tap beers.

CANAPES

savoury canapes

Tuna ceviche tostada, cucumber, horseradish cream, furikake

Leek & mushroom tart, goats chevre, chervil (v)

Zucchini fritti, lemon, parmesan, basil aioli

Crostini, whipped almond ricotta, cantabrian anchovy, lemon, sundried tomato paste (df)

Pork & Chive Dumplings, soy black vinegar (df)

Grilled mushroom & leek skewer, black garlic, tahini (ve, gf)

Bruschetta, stracciatella, heirloom tomatoes, aged white balsamic (v)

Pumpkin & pecorino arancini, smoked rosemary aioli, sage (v)

Cheeseburger Spring Rolls, classic burger sauce

Merguez sausage roll, brown sauce

Fried chicken brioche slider, pickled onion, herbed aioli, basil

Mini muffaletta sandwich, focaccia, mortadella, provolone, antipasto relish, green olive

sweet canapes

Scones, chantilly cream, citrus marmalade (v)

Apple fritters, davidson plum sugar, vanilla dipping custard

late night

(optional extra \$7pp)

Midnight munchies? Add on late night fries and your guests will forever be in your favour.

4 HOUR DRINKS PACKAGE

fizz

Bloom Brut Sparkling

white

Hey Diddle Pinot Gris, 2023, Adelaide Hills

Dead Man Walking Riesling, 2023, Clare Valley

rose

Murdoch Hill Rose Adelaide Hills 2021

red

Hesketh Pinot Noir Adelaide Hills 2022

Whistler Atypical Shiraz Barossa 2022

beer & cider

Bowden Brewing Session Ale

Bloom Draught

Adelaide Hills Apple Cider

non-alcoholic

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alc. Cider

Soft drinks

Bloom's specialty tea & 1645 coffee available on request at the end of the night.

\$140^{PP}

5 canapes and 4 hour drinks package

\$155^{PP}

7 canapes and 4 hour drinks package

\$170^{PP}

9 canapes and 4 hour drinks package



THE SHARED FEAST

TAKE THINGS SLOW, SIT BACK AND RELAX & DINE IN THE COMPANY OF FRIENDS

Suitable for up to 150 guests.

included...

Seated long table feast

2 Shared mains, 3 sides & 2 desserts (alternate drop)

4 hour drinks package

Dietaries catered for

Exclusive hire of Bloom's garden and pavilion

Chairs and tables, crockery, cutlery and napkins

Outdoor festoon lights, fire pits and lounge suites

Venue set-up and Functions Manager to assist with event agenda on the day

Put together a fine feast for your guests and pair it with a 4 hour package of curated wines & tap beers.

MENU

shared starters (optional add-on)

Prosciutto di San Daniele, Salame Bosco, giardiniera pickles (gf,df)

Stracciatella, fresh tomato, pepper (v, gf)

Cacio e Pepe croquettes, black pepper aioli, parmesan (v)

Roasted eggplant, black garlic, cashew cream, truffle (ve)

SA King Prawns, fermented chilli butter, lemon (gf)

shared mains (select two)

Wood roasted pumpkin, almond ricotta, zesty gremolata, toasted walnuts (ve, gf)

Lumache, cavalo nero pesto, chilli, garlic, pangrattato, stracciatella (v)

Wood fired chicken, peri peri sauce, piparra peppers, yogurt (gf)

Crispy skin barramundi, cavolo nero, chermoula (gf)

Braised Beef Short Rib, french onion, pickled shallot, chervil (gf & df)

shared sides (included)

Wood fired flatbread, za'atar, olive oil (v)

Heirloom greens, fennel, aged white balsamic (gf, ve)

Crispy rosemary potatoes (gf, df)

alt drop dessert (select two)

Belgian chocolate torte, Alexandrina creme fraiche, wild blackberry compote (v)

Lemon yoghurt panna cotta, macerated strawberries, salted pistachio crumble

Sticky date pudding, marigold butterscotch sauce, smoked coconut (ve, gf)

4 HOUR DRINKS PACKAGE

fizz

Bloom Brut Sparkling

white

Hey Diddle Pinot Gris, 2023, Adelaide Hills

Dead Man Walking Riesling, 2023, Clare Valley

rose

Murdoch Hill Rose Adelaide Hills 2021

red

Hesketh Pinot Noir Adelaide Hills 2022

Whistler Atypical Shiraz Barossa 2022

beer & cider

Bowden Brewing Session Ale

Bloom Draught

Adelaide Hills Apple Cider

non-alcoholic

Polka de-alcoholic sparkling

Heaps Normal Quiet XPA

Apple Thief Non-Alc. Cider

Soft drinks

Bloom's specialty tea & 1645 coffee available on request at the end of the night.

\$190^{PP}

2 shared mains, 3 shared sides & 2 desserts for alternate drop with a 4 hours drink package

\$215^{PP}

Add on 3 shared starters to your feast for a total of \$215pp



ADD ON SOMETHING SPECIAL

Looking to add something more to make your celebration that extra bit special?
Surprise and delight guests with some of these food, beverage or styling
options that we can tailor to your taste and event.

SOMETHING FOR THE FOODIES

CANAPES ON ARRIVAL

Give your guests a taste of what is to come and select 3 canapés to enjoy on arrival at your event.

\$35^{PP}

GRAZING TABLE

Our grazing table is a delicious spread providing the perfect complement to your cocktail function or dinner. It includes;

Selection of locally sourced cheeses paired with dried fruits, pickles, seeds and nuts and olives.

Selection of small goods, dips and vegetables.

House Dark Rye Crackers, Poppy Seed Crackers and sourdough crostini

Fresh seasonal fruits and sweet cookies.

\$35^{PP}

CAKEAGE

From storing to cutting and plating up, bring your own cake to celebrate.

\$5^{PP}



SOMETHING WITH FIZZ AND SPARKLE

GO TOP NOTCH

Appreciate a finer tittle or two?
Swap our standard 4 hour drinks package wines for a top notch selection of wine at your event.

fizz

La Prova Prosecco
King Valley

rose

Terre e Terre
Piccadilly 2021

white

Shaw & Smith Sauvignon Blanc
Adelaide Hills 2022

Rieslingfreak No. 2
Clare Valley 2022

red

Coriole Sangiovese
McLaren Vale 2022

Torbreck Woodcutter's
Shiraz Barossa Valley 2022

\$35^{PP}

ADD ON SPIRITS

Want to offer spirits to top off your event? Make spirits (with mixers) available for the last 2 hours of your drinks package.

Spirits served with standard mixers;

Square One Vodka
Square One Gin
Buffalo Trace Bourbon
Jameson Whiskey

\$40^{PP}

2 hours

FRENCH CHAMPAGNE ON ARRIVAL

Make the first sip at your event a special one with a glass of Louis Roederer French champagne offered to guests on arrival.

\$25^{PP}

ADD ON COCKTAIL HOUR

Share the love, and your favourite cocktail, with all of your guests for the first hour of your event. Select a cocktail from our drinks menu to serve to all guests within the first hour of your drinks package. Think Negronis, Spicy (or not) Margs, Spritz, New York Lemonade and more to choose from....

\$35^{PP}

COCKTAIL ON ARRIVAL

Offer a cocktail on arrival to all of your guests. Select something from our seasonal cocktail menu or let us know what you have in mind! Think Negronis, Spicy (or not) Margs, Spritz, New York Lemonade and more to choose from....

\$20^{PP}

ADD ON GIN BAR

G&Ts your drink of choice? Add on a Gin Bar to be included in your drinks package for 1 hour.

The Gin Bar will offer 2 unique South Australian gins, tonic and a seasonal garnish to all guests.

\$35^{PP}

PLAZA DANCE FLOOR LIGHTING

Having a dance floor in our stunning Plazas space? Set the mood and have festoon lighting strung above your dance floor.

\$1000

FAIRY LIGHTS

Love those twinkly lights? Create an intimate and pretty setting with the addition of fairy lights in our pavilion.

\$500

Pavillion only

\$800

Pavillion + Pergola

Food dancing over
coals, coffee brewing,
alcohol forever
flowing.

We are passionate,
we are simple, we are
lighthearted.

Life is meant to be
shared, Bloom is our
gift to you!

TERMS & CONDITIONS

A Hold-Date Deposit applies where the Client wishes to reserve the date of the Event and the Proposal has not been finalised. The Hold-Date Deposit is non-refundable and non-transferable.

It is at the discretion of Bloom to charge an additional \$400 fee to the Client to employ a security guard for the event, pending the number of guests and time of the event.

Final guest numbers must be confirmed no later than 14 days prior to the Event Date. This is the minimum number of guests that the Client will be charged.

A surcharge of 10% will apply to all event dates that immediately precede or follow a Public Holiday. A surcharge of 15% will apply to all event dates that fall on a Public Holiday.

The prices quoted in this Private Hire Function Package are current to 30 June 2025. Prices may increase by up to 5% to cover the fluctuation in cost of goods and services beyond 30 June 2025.





38 WINWOOD ST

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For more info, to tailor your function package or to book a date,
please head to 38bloom.com.au/functions